

Murphy's Law

Murphy's Law Riesling 2009

Appellation: Columbia Valley, Washington

Varietal Composition: 100% Riesling

Vineyards: 64% Outlook
36% Elerding

Production: 1500 cases

pH: 3.18

Titrateable Acidity: 6.6 g/l

Alcohol: 12.7%

RS: 2.9%

Aging: Stainless steel

Vinification: Early morning harvest, brought directly to winery and cold soaked for two days. Soft press to capture free run juice and fermentation and vinification took place in stainless steel, chilled containers. Quick filtration at bottling and then stay out of the way, we want to let these two vineyard sites speak for themselves.

Tasting Notes: Beautiful orchard blossom aromas mix with white peach and nectarine fruit tones. The palate is lush with fleshy white peach and concentrated citrus fruit flavors, minerals and wild flowers. The finish is precise and driven by high wire acidity leaving a crisp and satisfying finish begging for another sip.

What Makes Murphy's Law Riesling Unique?

People say they want dry, but they really want sweet. To that end, Murphy's Law Riesling is the chameleon of perfect balance of residual sugar, natural high acidity and riding the razor's edge of ripe fruit balanced with zing, verve and natural goodness.

Local Wine Co: Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



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